

Sweet cucumber. Pickles

(use a few whole mixed spices for horradish)

1 gal. vinegar

1 cup. sugar

1 .. salt.

1 .. horse radish (chunks)

1/2 .. mustard

5⁴ Sacharine poud. (1 teaspoon)

mix all cold and put in jar

Put boiling water on pickles
and let stand until cold.

Wipe dry and put in vinegar etc

Put grape or horse radish leaves
over them & plate to keep pickles
in vinegar

Stir every time pickles are added

Fruit salad.

1 egg. beaten

add. butter size of buttermilk
juice of. one lemon.

cook. in double boiler till thick

and stir constantly. Cool

^{add.} 1 cup. heavy cream beaten stiff

$\frac{1}{4}$ " ^{Confection} pulverized sugar.

celery salt, vanilla

4 oranges.

4 bananas

4 apples.

Pint can of. pine apple drained
from juice.

Walnut meats.

+ celery. celery hearts

Grandma always brought this for family dinners
and her own egg beater I had for whipping cream.

3 to small cukes
cover boiling water
+ $\frac{2}{3}$ cup salt stand all night

2 qt vinegar
14 table spoons sugar
14 " mustard
 $\frac{1}{2}$ cup mixed spices
ginger root,

dry pickles
add to mixture.
8th vinegar - add little
each day

3rd put in cans if
you want.

Sweet cucumber pickles

1 gal. vinegar
 $\frac{1}{2}$ cup. sugar
 $\frac{1}{2}$ " salt.
 $\frac{1}{2}$ " mustard
mix cold.

Put boiling water over pickles
and $\frac{1}{4}$ cup. salt. + let stand 24 hrs
wipe dry + add to jar.
Add. 3rd brown sugar.
a little each day until all
is used.

Dill pickles

1 qt. vinegar
3 " water
1 cup salt
boil + put on hot
add 1 clove of garlic in
bottom of can,
+ dill on top of can

Corned gardeners

Dill pickles

1 cup vinegar
2 " water
4 tablespoons salt
Boil + cool
enough for 2 qt.
put grapes leaf under
top of pickles

can peppers

1 qt water
1 pt vinegar
1 cup salt
stir + put on peppers

Can peppers - Fessler

2 qt. vinegar

2 1/2 .. water

1 cup. salt

2 .. sugar

Boil.

1 table spoon. whole mustard

Boil 1/2 hr.

Sara says sliced
cucumbers pickles not
peeled.

3 cups vinegar

2 .. sugar

1 table spoon mustard

1 .. turmeric

3 teaspoons salt.

Seal & add fl-

4 qt. sliced cubes.

4 medium onions

3 peppers.

Boil just long enough
to heat through & seal
while hot.

Aunt Maggie's Pickles
4 qt medium white pickled
Do not fail.

1 qt vinegar

3 level tablespoons salt

2 " mustard seed

5 " sugar

cook until tender then strain

+ wash syrup as follows

$\frac{1}{2}$ pt vinegar

$\frac{1}{2}$ lb brown sugar

1 tablespoon white vinegar

$\frac{1}{2}$ teaspoon celery seed

Stir in vinegar & pick.

Haines Pickles

Wash pickles in

1 gal. cucumber - 3 or 4 - wash

split in place 2 or 3

add 1 cup vinegar & cover with

boiling water

Take pickle to boiling

to boiling for 8 days or 4 then

drain & add in water & vinegar

for 1 hr. & make 7 days

1 pt vinegar

2 lb. cucumber

1 lb. of pickled

Put pickle from above

can. & put 2 of 1

on top of the can

on top of the can

Danna's Pastry

5 c flour
2 c luffs
1 tablesp- salt
 $\frac{1}{2}$ to $\frac{3}{4}$ water

Sliced pickles ^{other} ~~fine~~ ~~fine~~

about 15 eating size pickles in
dish of boiling water 4 days.
drain and add fresh water each
day.

5th day, slice + add fl. put on hot
8 cups sugar
5 teaspoons salt
4 cups white vinegar
2 tablespoons mixed spice in bag.
6th day. drain + boil + add
7 " " " " " "
8 or 9th day drain + bring to boil
and add to pickles in cans.

Peanut butter fudge

1 cup brown sugar

1 " gran "

1/2 " milk

1 tbl corn syrup

1 " vinegar

boil -

cool - like warm

1/2 cup peanut butter

8 marshmallows cut fine

1 teaspoon vanilla

beat & pour on buttered dish

Brown Nut Bread

1 cup B Sugar. 4 cups Graham^F
1 cup Wheat F. 2 cup sour milk
1 " Sweet milk. 2 teaspoon Soda
in $\frac{1}{2}$ cup of ^{hot} water, teaspoon salt
 $\frac{1}{2}$ cup raisins $\frac{1}{2}$ cup currants
1 cup meat.

akes

Black chocolate cake.

1 cup of sugar

3 eggs. - save 1 white for frosting

$\frac{1}{2}$ cup of butter.

$\frac{1}{2}$ chocolate

$\frac{1}{2}$ sour milk

1 teaspoon soda.

$1\frac{1}{2}$ cups of flour

Vanilla

Bake in

akes

Black chocolate cake.

1 cup of sugar

3 eggs - save 1 white for frosting

$\frac{1}{2}$ cup of butter.

$\frac{1}{2}$ " " chocolate

$\frac{1}{2}$ " " sour milk

1 teaspoon soda

$1\frac{1}{2}$ cups of flour

Vanilla

Bake in

Little cakes.

3 eggs

1 cup of sugar

$\frac{1}{2}$ " " butter.

4 tablespoons sweet milk

$1\frac{1}{2}$ cups of flour

2 teaspoons baking powder

1 cup of nuts or raisins

Johnny cake

1 egg.

$\frac{1}{2}$ cup of sugar

$\frac{1}{2}$ cup of cream - not very

with $\frac{1}{2}$ cup of buttermilk

1 cup flour

1 " meal

1 teaspoon soda

2 " baking powder

Tempting Cake Fillings

By Edith C. Armbruster

WHEN the regulation chocolate, cocoanut, and lemon fillings begin to pall, try one of the following recipes, which are both "different" and practical.

FRUIT GLAZE—Beat the whites of two eggs until very stiff. Add a teaspoonful of thick strawberry jam. Put the filling between the layers and on top, and let stand until the top glazes over. It is also good made with raspberry jam.

PEANUT-BUTTER FROSTING—Pour one-fourth cupful of boiling water on one-fourth cupful of peanut butter and stir until smooth; then stir in sifted confectioner's sugar until it is thick enough to spread.

FRUIT WHIP FILLING—Whip one cupful of cream until thick, add a heaping tablespoonful of powdered sugar, and a teaspoonful of vanilla. Spread the layers of cake first with grated pineapple, thinly sliced oranges or bananas, then cover thickly with the cream. The three fruits combined also make a delectable filling.

PRUNE ALMOND—Boil together one cupful of granulated sugar and one-third cupful of boiling water without stirring until it forms a soft ball in cold water. Pour it over the stiffly beaten white of an egg and beat until creamy. Add one-half cupful of stoned stewed prunes and one-third cupful of blanched chopped almonds. Beat well, then put between layers of cake.

MAPLE NUT—Boil two cupfuls of maple syrup until it strings; pour over the stiffly beaten whites of two eggs and beat until thick and creamy. Add one-half cupful of chopped walnuts; then spread.

COFFEE CREAM—Cream together one cupful of confectioner's sugar with one-fourth cupful of butter; add two teaspoonfuls of very strong cold coffee, one teaspoonful of vanilla, and two tablespoonfuls of dry cocoa. Spread while cake is slightly warm.

ALMOND APRICOT—Mix well together three tablespoonfuls of ground almonds, three tablespoonfuls of apricot jam, and one teaspoonful of almond extract. Spread between layers, and cover the top with sweetened whipped cream.

SOUR CREAM—Whip one cupful of sour cream with the white of an egg. Chop fine one-half cupful of pecan meats and add to the cream. Add one teaspoonful of vanilla and sufficient confectioner's sugar to sweeten.

is a great
of adjustment from jam
they should be tested often.

Leather Chairs Get Sticky

We have some leather bottom chairs, the seats of which have got to sticking. How can this trouble be remedied?—C. A. E., Ohio.

THE following directions for sticky leather furniture is given in "The Handyman's 1000 Practical Recipes," published at \$1.00 by Funk and Wagnalls Co., New York City:

"Wash well with warm water and a little washing soda, and when dry re-glaze with well beaten whites of eggs, afterwards polishing with a soft chamois leather. A thin coat of white shellac dissolved in spirit will also harden the leather."—I. W. D.

Vanilla

Ba.

under

Pear. Pickles

10 # pears. (peeled)

1 pt vinegar

4 lbs. sugar.

Higdon - good
pk. green tomatoes,

3 large onions

2 peppers

chop fine add 1 cup salt

stand over night, & drain

1 qt water, 3 pt. vinegar (scant)

boil 15 minutes.

drain again

add 8^{oz} sugar 3 pt vinegar (scant)

2 tablespoons white mustard

1 " ground cinnamon

1 " " cloves

1 " " allspice

1/2 " red pepper (very scant)

boil 15 minutes & set hot.

We ate this on warmed up potatoes
and cold meat. very good!

Club. sauce.

1 qt. ripe tomatoes cut fine
 $\frac{3}{4}$ cup red or green peppers "
 $\frac{3}{4}$ " onion cut fine
1 tablespoon salt
 $\frac{1}{2}$ cup vinegar (not too strong)
1 cup sugar
Boil slowly $1\frac{1}{2}$ hrs then can ^{seal}
It makes about 1 pint can.

Iceberg pickles R. R.

100 or more. slim pickles split length ^{ways}
1 gal. boiling water - 1 pt salt.
Let stand one week. - drain
Pour on clear boiling water
Let stand 24 hrs. drain and
add. hot water with alum size
of an egg.
Let stand 24 hrs & drain
2½ pts vinegar }
5# sugar. } boil & add to
pickles
1 hand ful. of mixed spices
Repeat 3. mornings then can

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Make exactly as directions and I use
 scant ^{teaspoons of alum} for a ^{few} of
 chunks and horse radish leaves - grape

CUCUMBER PICKLES.

Soak eating size cucumbers in brine strong enough to bear up an egg, for three days. Then soak in cold water three days, changing water every day. Cut into chunks and simmer on back of stove two hours, in weak vinegar, alum and grape leaves. Drain, then pour over them syrup, three pints vinegar, three pounds brown sugar and ground spices in small bag. Drain off syrup for four mornings, boiling and pouring on hot each time.

Mrs. H. Hurlburt.

SOUR CUCUMBER PICKLE.

Choose half-grown cucumbers; wash and place in a jar and sprinkle salt over them. Cover with boiling water. Let them stand until morning. Scald the brine for four mornings then wipe dry. Place in jar, putting between each layer a quantity of mustard seed, whole allspice, pepper corn, sliced horseradish, small lump of alum. Cover with strong boiling hot vinegar.

CUCUMBER PICKLE.

One quart of cucumbers sliced thin, one onion, one green pepper, chopped fine. Mix all together and make a weak brine. Let stand three hours, then drain and add one cup of sugar, one teaspoon white mustard seed, one of tumeric powder, four whole cloves. Cover with vinegar and let come to a boil; then put in cans.

H. M. Arnold.

BORDEUX SAUCE.

Two quarts of finely shaved cabbage, two quarts thinly sliced green tomatoes, two onions, one red pepper, two-thirds tablespoon of tumeric, two-thirds whole all spice, three-fourths white mustard seed, one of celery seed, three of salt, one cup brown sugar, one quart of vinegar. Boil all twenty

Mrs. C. P.

graham cracker roll.
16 marshmallows
16 graham crackers
 $\frac{1}{2}$ cup of dates cut in pieces
cut marshmallows + dates
together + add 6 tablespoons milk
add crackers rolled + make
a roll about 4 in through
+ foot long. ^{Slice} serve with
whipped cream.

^{very good}
I think we refrigerated a bit to slice

Date Puff

$\frac{1}{2}$ cup flour

1 cup ~~st~~ sugar

2 teaspoons B. P.

$\frac{1}{2}$ teaspoon salt

2 eggs

1 cup nut meats chopped

1 " dates

mix flour, B. P. & salt

add nuts & dates

add sugar & egg yolks

fold in beaten whites

bake in bread pan 35-40 min

serve with whipped cream

Improves with age

Molasses pudding.

- 1 egg.
- 1 cup. molasses
- 1 " flour
- $\frac{1}{2}$ " cold water
- $\frac{1}{2}$ " raisins
- $\frac{1}{2}$ teaspoon soda
- 1 " cinnamon
- $\frac{1}{4}$ " nutmeg
- $\frac{1}{4}$ " cloves.
- Steam 1 hour.

Mrs. Baldwin

Mrs. Sheldons Pudding

1 cup. molasses.

1 " sweet milk

1 1/2 " flour. (good measure)

1 teaspoon salt.

1 " soda

Bake from 30 to 40 minutes.

enough for 8 or 10 people.

Eat with a sweet sauce.

coffee marshmallow dessert

$\frac{1}{4}$ lb marshmallows

$\frac{1}{4}$ cup boiling hot coffee

$\frac{1}{2}$ " whipping cream. ^{optional}
whipped let stand $\frac{1}{2}$ hour stir

cut marsh m - fine pour over
coffee, stir well not cold.
add whipped cream.

serve with nuts chopped & put
over top.

Enough for 4 servings

Butter milk pie.

$\frac{3}{4}$ cups. sugar.

1 table spoon of flour.

Butter size of. walnut.

yolks of 2 eggs.

1 cup. butter milk.

Boil until thick cool & flavor.
with lemon.

use whites for frosting. and
brown in oven.

mince meat.

1 pt cooked & ground beef.

2 " apples ground.

2 1/2 cups sugar

1 " raisins

1 " molasses

2 " boiled cider or syrup of ^{sugar} wine

4 tablespoons cinnamon

2 small teaspoons cloves

2 " " nutmeg.

1/4 lb nut ground

salt.

put all together & let stand
over night. boil & can

green tomato mixer meat

3# green tomatoes

3# apples chopped

2# raisins

8 cups brown sugar (sugar)

1/2 " sweet (chopped)

2 tablespoons salt

2 " cinnamon

2 teaspoons cloves

1 " nutmeg

1 lemon (grate a little of it)

Take off water & cut further inside. Chop tomatoes & drain add as much water as took off. Seal & mix & drain again. add fresh water, salt & drain. add apples, sugar, raisins, salt & sweet & cook until clear. then add lemon & spices.

Dorothy. Rofes salad.

1 pkg lemon jello add 2 cups of
water and let set.

Then whip it up + add fl.

1 cup cottage cheese.

1 " fine pineapple

1/2 " salad dressings

Serve with salad dressing if
you care for it.

Mrs. Charles Pine apple + Rice. Dessert

1 cup shredded pineapple

1 " whipping cream

1 " boiled Rice

1/4 " sugar

whip cream and add sugar

(vanilla if wanted) Better without
fold in pineapple + rice.

garnish with nut meats or cherries

Ice cream.

For 5 gallons.

12 qt milk

9 lbs. sugar

5 doz. eggs

1 oz. lemon

2 " vanilla

salt.

Put milk on stove + sprinkle
sugar in when milk is warm.

Don't stir until sugar is
melted. then add beaten
eggs + stir until all foam
has gone. add salt +
extracts when cold.

Grandma made for Probk Presby. Church suppers

Molasses cookies & tigs

1 cup lard } beat together
 $\frac{1}{2}$ " sugar }
1 egg - }
add -

2 cups molasses.

2 tsp. soda in 1 cup hot water

1 " ginger

1 " cinnamon.

1 " salt.

flour about 6 or 8 cups.

1 pkg. raisins

1 cup. nut meats chopped.

drop by spoonful. on greased
sheet. & bake.

7. Hattie's Molasses cookies

2 cups molasses

1 " sugar

1 " lard (scant)

1 " hot water

2 level tablespoons soda

1 " " ginger

1 " " vinegar

salt

put in molasses + add

water + roll thin.

Molasses cookies

2 eggs.

1 cup. butter

2 " molasses

1 " sugar

1 " butter milk

2 desert spoons soda

1 " " ginger

1 " " cinnamon

Mix soft.

B. Lucid.

wine drops.

1 cup. sweet milk

1 " sugar.

1 " shortening $\frac{1}{2}$ butter + $\frac{1}{2}$ lard

1 " molasses.

5 " flour.

1 " chopped raisins

2 level teaspoons soda

1 egg. salt.

Molasses cookies

1 cup. sugar

$\frac{1}{2}$ " lard

$\frac{1}{2}$ " butter.

1 " molasses.

$\frac{1}{2}$ " cold water

$4\frac{1}{2}$ " flour.

2 eggs.

1 level table spoon soda

cinnamon + cloves

currants or raisins if wanted

Molasses. Cake.

1 cup. sugar.

1 " molasses.

3 " flour.

1 " sour. milk

$\frac{1}{2}$ " butter

1 teaspoon of. cinnamon & ginger

2 " soda

2 eggs.

Put all together then stir.

makes. 2 loaves.

walnut cake.

Beat to a cream $\frac{1}{2}$ ^{$\frac{1}{3}$} cup butter
and 1 cup sugar

$\frac{1}{2}$ " sweet milk

$\frac{1}{2}$ " corn starch dissolved in milk

1 cup. flour.

1 teaspoon B. P.

whites of two eggs beaten to a stiff
froth.

1 cup nut meats
flavor.

Sour cream fruit cake.

1 cup brown sugar

1 " sour cream.

1 " chopped raisins

1½ " flour.

½ teaspoon soda

¼ " B. P.

1 egg.

cinnamon + cloves.

salt.

Chocolate loaf cake. (Hattie)

$\frac{1}{3}$ cup. butter

1 " sugar.

$\frac{1}{2}$ " boiling water (scant)

$\frac{1}{2}$ " sour milk

$1\frac{1}{2}$ " flour.

$\frac{1}{2}$ teaspoon B. P. in flour. (tea)

salt + vanilla

teaspoon soda. (scant.)

yolk. of egg.

$\frac{1}{3}$ cup cocoa

Dissolve cocoa in boiling water
and let cool.

Stirred up cake.

1 cup. sugar.

1½ .. flour.

½ .. sweet milk

1 egg.

butter size of egg.

1 level teaspoon soda.

Eat when warm

Fruit cake

1 cup. sugar

2 " flour.

1 " sour milk

1 " chopped raisins

cinnamon + spices

1 teaspoon soda

4 table spoons butter.

1 egg.

Doris sour milk loaf, cake
1 1/2 cup sugar
1/2 " shortening } cream
2 egg yolks } - cream again
1 cup sour milk }
2 1/2 " flour } add a little
vanilla } each at 1 time
salt
1 teaspoon B. P.
1 " " soda

Beat 2 whites & fold in

7 minutes 7 minutes
1/2 cup brown sugar

1/2 cup hot water

beat 7 minutes white water
boils in double boiler

2 cups flour

$\frac{1}{2}$ teaspoon B. P.

$\frac{1}{2}$ " soda

$\frac{1}{4}$ " salt

$\frac{3}{4}$ cup sugar } cream

$\frac{1}{4}$ " shortening }

1 egg

$\frac{2}{3}$ cup mashed bananas

3 tablespoons sour milk

Bake 1 hour

(add nuts if you want) - no

Florence's cheese spread -

Efficient

1 can evaporated milk.

1^{lb} cheese cheddar

10^c can olives chopped

10^c " pimientos

dash of red pepper

Put milk in iron spider & cut in
cheese, & when dissolved take from
fire and add olives & pimientos chopped
finely the dash of red pepper.

Serve with crackers

Mother (Vange) served this to company
(playing cards) I liked it on a slice of warm
home made bread

Lulu's cookies

$\frac{1}{2}$ cup shortening

1 " sugar

2 eggs

$\frac{2}{3}$ cup crushed pineapple

$\frac{1}{4}$ teaspoon soda

$\frac{1}{4}$ " " salt

1 $\frac{1}{2}$ " B. P.

1 $\frac{5}{8}$ cups flour

vanilla

Sour Milk Biscuits

2 cups flour

2 $\frac{1}{2}$ teaspoons B. P.

$\frac{2}{3}$ " salt

2 Tablespoons fat

$\frac{1}{8}$ teaspoon soda

$\frac{1}{4}$ cup sour milk (about)

Seafoam. frosting.

1 cup. brown sugar.

$\frac{1}{2}$ " granulated sugar.

5 tablespoons water.

Boil until it hairs

Beat into a beater white
flavor.

Dressing for spring salad

8 tablespoons wesson oil

1 " vinegar

$\frac{1}{2}$ tea " mustard

$\frac{1}{3}$ " " salt

1 table " sugar

Beat until thick and
pour over crisp lettuce + etc.

Good Grandma Barbarells
cook book

1 cup oat meal.

1 pt. boiling water
on & let stand 1 hour in warm
place.

1 tablespoon shortening

1 teaspoon salt.

scant $\frac{1}{2}$ cup molasses.

Big qt flour.

$\frac{1}{2}$ yeast cake in

water.

Green Tomato Pickle.

5# green Tomatoes

cut in $\frac{1}{2}$ in slices

soak in weak brine
over night.

In morning cook up in
weak vinegar until
tender but not soft.

Pack in jars and
cover with this syrup.

#5 white sugar

1 pint vinegar

1 table spoon stick cinnamon

1 tea spoon whole cloves

1 " " all spice

1 table spoon white mustard
seal hot. seed.

24 gr Tom

3-4 red ^{green} Peppers Mar

6 or 8

~~2~~ onions

~~3 Tbl Celery seed~~

2 Tbl mustard seed

1 lbs salt

5 cups sugar

2 cups vinegar

4 lbs sugar

2 qt vinegar

1 Tbl cloves

1 Tbl Cinn

1 Tbl allspice

1 Tsp

~~1/2 Tbl~~ no pepper

To suit your
taste

Warmwood ointment

2	oz	oil of warmwood
$\frac{1}{4}$	"	" " " peppermint-
$\frac{1}{2}$	"	" " " anegonium
$\frac{1}{8}$	"	" " " spike
$\frac{1}{2}$	"	camphire gum
$\frac{1}{2}$	"	tincture annice
$\frac{1}{2}$	"	beeswax
1	"	spermacita
$1\frac{1}{2}$	"	Alcohol

melt beeswax camphire gum
and spermacita slowly. but
get it all melted
then melt one lb vasoline
but do not let it get warm
but then pour all together
stirring well until all
is mixed put in little jars
keep well covered it will
keep for year

April 30 1927

Katherine V. Wmoff,

Caramel Cake

$1\frac{1}{3}$ tumbler sugar

1 " milk

$\frac{1}{2}$ " butter

2 " flour

2 teaspoons vanilla

2 squares Baker's Chocolate melted
and added to cake last.

2 eggs - each.

2 tablespoons B. powder.

5 lb. beef

3 table spoons salt

$\frac{1}{2}$ tsp Sugar

$\frac{1}{4}$ tsp S. B. powder

salt water per cup

enough to cover

let stand 24 hrs

this bone

has been

April 30 1927

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Waffles

1 1/2 cups flour

2 teaspoons Baking Powder

1/2 teaspoon salt

1 cup milk

1 egg

2 tbs butter

Sift together

Beat yolk in milk and add to above.

Beat white of egg and fold in add butter melted.

Prune Cake

1 cup brown sugar

1/2 " butter

1/2 " buttermilk or sour milk

1/2 " molasses

1 teaspoon soda

1/2 cup cherry or brandy - leaves out

1 nutmeg

1 teaspoon cinnamon

1 teaspoon cloves

1 small teaspoon allspice

2 eggs

1 lb. raisins

1 lb. currants

1/4 " Citron

1/2 " figs

1/4 " Chopped nuts

About 2 cups flour

Agnes L. Long

Jan. 28, 1924

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your furnace don't heat good

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COAL

was not bought of

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HOMER, N. Y.

FOUR PINTS of jelly in each package of KNOX GELATINE.

To remove fruit stains from the fingers, wash them with a nail brush wet with strong tea, and then in clear warm water.

In hanging out the wash in cold weather, one can keep their hands warm by heating the clothes pins. Try it.

To remove grass stains from the clothing, first rub the stain with common cooking molasses before putting garment in water.

Scald your soda and you can use it with sweet milk.

Use the clear water drained from the potatoes in making brown gravy. It will add to the flavor.

Heat the knife when cutting hot bread, it will then cut as well as if the bread were cold.

When making spice cake, mix the spices with the sugar and the cake will be darker.

To prevent salt from getting lumpy in damp weather, when filling put in 19 or 20 grains of rice. This will keep the salt dry and fine.

When you get a cake too stiff never add more milk; thin with a beaten egg.

Hard Soap

Five pints of grease, 1 pound potash, $\frac{1}{4}$ ounce salammonia, $\frac{1}{2}$ pound borax. Dissolve the potash, salammonia and borax in 3 pints of warm water. Put together same as the other recipes.

Liniment

Two ounces peppermint extract, 2 ounces sassafrass extract, 4 ounces extract of witch hazel, 4 ounces of alcohol.

Baking Powder

One-half pound of bicarbonate of soda, 1 pound of cream tartar, $\frac{1}{2}$ pound of cornstarch. Sift thorough flour sifter twelve times.

To Preserve Eggs

One quart salt, 1 pint slacked lime and 3 gallons water. Pack the eggs in jars and pour the solution over them.

KNOX GELATINE is economical—FOUR PINTS in each package.

APPENDIX

Weights and Measures

4 tablespoons liquid.....	$\frac{1}{2}$ gill or $\frac{1}{4}$ cup
2 gills.....	1 cup or $\frac{1}{2}$ pint
16 tablespoons liquid.....	1 cup
4 cups liquid.....	1 quart
4 cups flour.....	1 quart or 1 pound
2 cups solid butter.....	1 pound
2 cups sugar.....	1 pound
1 round tablespoon butter.....	1 ounce
Butter the size of an egg means.....	2 ounces

Time Table for Meats

Boiled meat requires.....	From 20 to 25 minutes per pound
Roast beef requires.....	From 15 to 20 minutes per pound
Roast mutton requires.....	From 12 to 15 minutes per pound
Roast veal requires.....	From 17 to 20 minutes per pound
Roast pork requires.....	From 20 to 25 minutes per pound
Roast chicken requires.....	From 18 to 25 minutes per pound
Roast turkey requires.....	From 18 to 25 minutes per pound
Baked whole fish (as bluefish) requires.....	About $1\frac{1}{4}$ hours
Broiled beef steak 1 inch thick requires.....	From 8 to 12 minutes
Broiled lamb or mutton chops require.....	From 8 to 15 minutes

Time Required for Boiling

Asparagus.....	15 to 20 minutes
Beans, shell.....	1 to 2 hours
Beans, string.....	2 hours
Beets, young.....	45 to 60 minutes
Lamb.....	1 hour
Macaroni.....	20 to 30 minutes

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KNOX GELATINE makes dainty desserts for dainty people.

Fig Candy

Boil for 5 minutes 2 cups of pulverized sugar and $\frac{1}{2}$ cup of cream. When nearly ready to take off the fire, drop in some figs that have been cut in small thin slices, and then pour into buttered pan. When hardened sufficiently, cut in small squares.

Cocoanut Cream

Two cups granulated sugar to 1 small cup of water, boil until it hairs, drop from spoon; remove from stove and stir constantly until it will cream. Just before it creams add $\frac{1}{2}$ cup of cocoanut. If you wish, add a few spoons of melted chocolate.

Taffy

Two cups brown sugar, $\frac{1}{2}$ cup butter, 4 tablespoonfuls molasses, 2 tablespoonfuls water, 2 tablespoonfuls vinegar. Boil 15 minutes or more, until done.

Stuffed Dates

Remove the stones from $1\frac{1}{2}$ pounds of dates, 2 teaspoonfuls of granulated sugar, $\frac{1}{2}$ cupful of water, $\frac{1}{4}$ teaspoonful of cream of tartar. Boil until it ropes. Stir, flavor with vanilla, and add 1 cupful chopped nuts. Place inside the dates, and cover them with confectionery sugar.

Marshmallow Fudge

Make the chocolate fudge and just before pouring into the pan to cook, stir in $\frac{1}{2}$ pound of marshmallows cut in two, and stir vigorously for $\frac{1}{2}$ minute, and then put in pan to cool.

Heavenly Hash

Two cupfuls of maple syrup. Boil until it will grain. Add $\frac{1}{2}$ pound of walnuts meats and stir until it grains. Drop from a spoon or pour on buttered platters and cut into squares.

KNOX GELATINE improves soups and gravies.

Sea Foam Candy

Two cups light brown sugar, $\frac{1}{2}$ cup water. Let boil until it spins a thread. While that is doing, beat the white of an egg very light, and pour the sugar into the egg, stirring constantly; flavor with vanilla; $\frac{1}{2}$ cup chopped nut meats, drop on buttered plates from small spoon or fork.

Mrs. W. G. Pickens.

L. H. HEWITT

Flour, Feed, Lumber, Etc.,

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FOOD FOR OUR FRIENDS

Where recipes call for Gelatine use KNOX GELATINE.

Turkish Delight

One package gelatine soaked in 1 cup lukewarm water, 4 cups Crystal Domino sugar, 5 tablespoons lemon juice, grated rind of 1 orange, $\frac{1}{2}$ cup water, 9 tablespoons orange juice, 1 cup chopped nuts. Add the dissolved gelatine, sugar and water. Boil 10 minutes. Add orange and lemon juice and cook 10 minutes longer; then add nuts. Pour into buttered pans. Let stand all night, then cut in squares, and roll in powdered sugar.

Nora Gay.

Peanut Crisp

One cup molasses, 1 cup sugar. Boil until brittle when tried in cold water, then add $\frac{1}{4}$ teaspoon soda. Have peanuts in buttered pans. Pour syrup over and let cool.

J. C.

Divinity Candy

One and one-half cups brown sugar, $\frac{1}{2}$ cup corn syrup, $\frac{3}{4}$ cup boiling water, 1 beaten egg white, 1 teaspoon vanilla, 1 cup nut meats.

Nora Gay.

Pinoche

Two cups brown sugar, butter size of walnut, $\frac{3}{4}$ cup milk. Boil until it forms a soft ball when dropped in cold water. Remove from fire and beat until creamy, then add $\frac{1}{2}$ cup nut meats.

Gladys Manchester.

Chocolate Fudge

One square of chocolate, 1 cup sugar, 4 tablespoons milk, $\frac{2}{3}$ cup walnut meats chopped fine, small piece of butter, 2 teaspoons vanilla. Boil about 5 minutes or until candy will set firm in water.

Mrs. Floyd Pierce.

CANDIES

Send for the KNOX GELATINE recipe book.

Fudge

Two cups sugar, 1 cup milk, butter size of a walnut, 1 square of sweet chocolate. Stir constantly.

Euretta Squires.

French Dainties

Two envelopes Knox Acidulated gelatine, 4 cups granulated sugar, $1\frac{1}{2}$ cups boiling water, 1 cup cold water. Soak the gelatine in the cold water 5 minutes. Add the boiling water. When dissolved add the sugar and boil slowly for 15 minutes. Divide into two equal parts. When somewhat cooled, add to one part $\frac{1}{2}$ teaspoon of the lemon flavor found in separate envelope, dissolved in 1 tablespoonful water, and 1 tablespoonful lemon extract. To the other part add $\frac{1}{2}$ teaspoonful extract of cloves, and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar, and let stand to crystallize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

Maple Sugar Candy

Break in pieces 1 pound of soft maple sugar, put in saucepan with $\frac{3}{4}$ cup sweet cream and $\frac{1}{4}$ cup boiling water. Bring to boiling point and boil until it will form a soft ball when dropped in cold water. Remove from fire, beat until creamy, add $\frac{2}{3}$ cup of English walnut meats broken in pieces, and pour into a buttered tin. Cool slightly and mark in squares.

Popcorn Balls

One cup of molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoon of cream of tartar, $\frac{1}{4}$ teaspoon of soda. Boil all together until it will snap in cold water. Then put in 4 quarts of corn and form in balls.

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FOOD FOR OUR FRIENDS

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

To Make Good Tea

Take tea of any preferred variety. Boil water in a clean kettle. As soon as it comes to the boiling point, pour it into the teapot, which has been thoroughly cleaned after the last using. Stew the tea on top of water, allowing 1 heaping teaspoon of tea for 4 cups. In this way the leaves will not be scalded and the full fragrance will be preserved. Let stand about 5 minutes before serving. Never use the leaves for a second infusion. Have teapot warm when ready to use.

Fruit Punch

Juice of 10 lemons, 3 oranges, 1 quart pineapple, 1 quart raspberries. Strain the juices and then add 2 pounds sugar, 1 gallon water. Cut up 3 bananas and put in when ready to serve, and ice.

Cocoa

One-half cup water, $\frac{1}{2}$ cup milk, 1 teaspoon sugar, 1 teaspoon cocoa. Mix sugar and cocoa and boil in water 2 minutes. Add hot milk. Beat with egg beater. Put in 1 marshmallow or cream on top of cup and serve.

CANDIES

KNOX GELATINE is the one dessert for all appetites.

CANDIES

"The daintiest last to make the end more sweet."

Cocoanut Macaroons

One cup cocoanut, $\frac{1}{2}$ cup butter, 6 tablespoons sugar, 1 egg, 1 tablespoon milk, $\frac{1}{2}$ teaspoon lemon extract, 2 cupfuls flour, 1 teaspoon baking powder, 1 pinch salt.

Nora Gay.

Chocolate Caramels

Three squares of chocolate melted, $\frac{3}{4}$ cup butter, $\frac{1}{4}$ cup Karo, $1\frac{1}{2}$ pounds brown sugar, 1 cup nut meats. Stir and cook until soft ball stage.

Nora Gay.

Butter Scotch

Two cups granulated sugar, 2 tablespoons water, a piece of butter the size of an egg. Put all together and cook without stirring about 15 minutes or until it hardens when dropped into cold water. Put in well greased pan.

Nora Gay.

Caramels

Two and one-half cups sugar, 1 cup Karo, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups milk, 1 teaspoon vanilla, 1 cup walnut meats. Set sugar, syrup, butter and 1 cup of milk over fire, stir constantly after boiling a few minutes. Add rest of milk. Stir occasionally until hard ball forms.

Nora Gay.

FOOD FOR OUR FRIENDS

See that the name K-N-O-X is on each package of gelatine you buy.

Orange Sherbet

One pint orange juice, 2 tablespoons of gelatine, 1 pound of sugar, 1 quart of water. Cover the gelatine with a little cold water and soak $\frac{1}{2}$ hour. Boil the sugar and water together for 5 minutes. Add the gelatine and stand away to cool. When cold, add the orange juice and strain through a fine sieve. Freeze and add the meringue.

Frozen Cherries

Two quarts pie or Morello cherries, 2 pounds of sugar, 1 quart of water. Stone the cherries, mix them with sugar and stand aside 1 hour; add the water, stir until the sugar is thoroughly dissolved; turn into the freezer and turn rapidly until frozen.

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Cortland, N. Y.

103 Main St.

BEVERAGES

The KNOX ACIDULATED package contains flavoring.

BEVERAGES

"May your coffee and slanders against you be ever the same
—without grounds."

Grape Juice

Stem and wash grapes. Cover with water and boil until soft. Drain in jelly bag the same as jelly. For 1 quart of juice use 1 big cup of sugar. Boil quite hard for 10 minutes; then seal, while hot, in air-tight jars or bottles.

Temperance Punch

One gallon water, $\frac{1}{2}$ dozen oranges, 4 cups Crystal White Karo, 1 can pineapple, 1 dozen lemons. Cut pineapple into dice and pour syrup made from water, Karo and fruit juice over it. Fill bowl about half full of cracked ice and add punch.

Delicious Eggnog

To make an eggnog you will separate the white and yolk of 1 egg and beat the yolk with 1 tablespoon sugar until it is light and creamy. Add to this $\frac{1}{2}$ cup of milk; then beat the white of the egg to a foam, and stir it lightly into the beaten yolk, sugar and milk. It is a delicious and nourishing drink.

To Make Good Coffee

Allow 1 level tablespoon of Denison's coffee for 1 cup, adding 1 extra for the pot. Cover with cold water and, when it begins to boil hard, turn down burner and let steep about 15 minutes. When done, add the required amount of hot water. A pinch of salt improves the flavor, and if added the last thing it settles the coffee. A clean coffee pot has everything to do with good coffee.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

Fruit Sherbet

One-half envelope Knox Sparkling gelatine, $1\frac{1}{2}$ cups sugar, 1 orange, 3 cups rich milk, 1 lemon. Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for 5 minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze, add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for 5 persons.

Chocolate Ice Cream

One teaspoonful Knox Sparkling gelatine, 2 tablespoonfuls cold water, $1\frac{1}{2}$ squares unsweetened chocolate, $\frac{1}{2}$ cup boiling water, 1 quart thin cream, 1 cup sugar, few grains salt, 1 tablespoonful vanilla. Soak gelatine in cold water 5 minutes. Melt chocolate and add boiling water gradually, while stirring constantly. Add soaked gelatine, and when dissolved add remaining ingredients. Freeze.

Strawberry Ice Cream

One pint milk, 1 cup sugar, 2 tablespoons flour, 2 eggs, 1 pint cream, 1 quart berries. Scald the milk, beat the eggs, and gradually add the sugar mixed with the flour. Then add the milk and cook like a soft custard. When cool, add the cream, then the berries crushed. Freeze.

Caramel Mousse

Melt $\frac{1}{2}$ cup sugar in a saucepan and stir until dark brown. Add $\frac{1}{2}$ cup boiling water, simmer 10 minutes, then dissolve in it 1 level tablespoon of Knox Granulated gelatine, which has been soaked in cold water to cover till soft. When cold, stir into it 1 pint thick cream. Whip it stiff, pack it in a mould or the freezer can, and keep it in ice and salt (equal parts) for 3 hours.

Try the KNOX GELATINE recipes found in this book.

Lemon Ice Cream

Two quarts cream, 2 cups white sugar, juice and rind of 4 lemons; rind of lemon should be rubbed in lumps of sugar and put in cream. Beat to a froth, and freeze.

Banana Ice Cream

Peel 6 ripe bananas, split and remove seeds and dark portions, put the pulp through a fruit strainer. Add to this the juice of 1 lemon, add 1 quart of cream and 1 cup sugar. Freeze.

Maple Mousse

One-half pint of cream, 2 eggs, whites and yolks beaten separately, $\frac{2}{3}$ cup maple syrup. Add yolks of eggs; cook until thick, then cool, add the beaten whites, then the whipped cream. Set away to freeze.

Peach Ice Cream

For 1 gallon of cream: Three quarts ripe, good flavored peaches mashed fine, to which add $1\frac{1}{2}$ pounds sugar. Stir until dissolved, pinch salt, 2 quarts heavy cream. Freeze at once. If you cannot get heavy cream use 2 spoons gelatine, dissolved, as a smoothener.

Pineapple Sherbet

Two large pineapples or 1 quart can, $1\frac{1}{4}$ pounds of sugar, juice of 2 lemons, 1 quart of water. Prepare the pineapples, cut them and remove the cores, or the pineapple may be grated around them. Boil the sugar and water together for 5 minutes; take it from the fire, add the grated pineapples and the juice of the lemons. Strain through a cloth, pressing hard to get all the juice. Freeze and add the meringue.

FOOD FOR OUR FRIENDS

DESSERTS can be made in a short time with KNOX GELATINE.

Grape Jelly

Just as the grapes begin to get ripe cook, strain, boil 15 minutes. Use 1 pound of sugar to 1 pint of juice.

Strawberry Jelly

Five quarts of strawberries, 1 quart of currants. Boil 15 minutes, $\frac{3}{4}$ pound of sugar to 1 pint of juice.

Mint Jelly

Steep enough well washed mint (spear) and grated rind of a lemon, in 1 pint of water to flavor agreeably; soak $\frac{1}{3}$ of a box of gelatine in an equal amount of cold water for $\frac{1}{2}$ hour, then add boiling mint and juice of 2 lemons, 1 cup of sugar. Strain into moulds.

R. H GALLINGER

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THE CORNER STORE

First Class Goods at Reasonable Prices

Agency for Celebrated White Silk Pastry

and White House Coffee

Goodrich Hipress Rubber Boots

TULLY, N. Y.

ICE CREAM and ICES

KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

ICE CREAM AND ICES

"Such dainties to men, their health it might hurt.
It's like sending them ruffles when wanting a shirt."

Rhubarb Sherbet

Extract rhubarb juice as for jelly, 1 tablespoon granulated gelatine, $\frac{1}{4}$ cup water, 4 cups juice, 2 cups sugar, juice of 2 lemons. Freeze.

Mrs. George Warn.

Grape Sherbet

One tablespoon Knox gelatine in 1 cup of cold water; let stand 5 minutes. Add 1 cup hot water, 1 cup sugar. Stir until dissolved, then add $1\frac{1}{2}$ cups of grape juice and freeze. This makes 2 quarts. Freezes in 15 minutes.

Mrs. George Warn.

Ice Cream

For every pint of milk $\frac{2}{3}$ cup sugar, 2 eggs, 1 teaspoon salt, 1 level teaspoon cornstarch. Flavor, 1 teaspoon vanilla and 1 of lemon. Stir cornstarch with sugar. Cook in double boiler.

Mrs. George Warn.

Nut Frappe

One-half envelope Knox Sparkling gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup sugar, 1 cup cooked pineapple and strawberries, 1 cup cream, $\frac{3}{4}$ cup milk, white of 1 egg, 1 cup chopped nuts. Soak gelatine in the cold water 5 minutes, and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar, and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts. Serve ice cold in sherbet glasses.

FOOD FOR OUR FRIENDS

FOUR PINTS of jelly in each package of KNOX GELATINE.

Cocoanut Cookies

One cup sugar, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ cup shortening, 2 teaspoons baking powder, 3 cups flour, 1 cup cocoanut. Drop and bake in moderate oven.

Mrs. Earl Griswold.

Snickers Doodles

One cup sugar, 1 cup sour cream, 2 cups flour, 1 egg, 1 teaspoon soda, salt. Drop in sugar and Slade's cinnamon. Bake in moderate oven.

Soft Jumbles

One and one-half cups sugar, 1 cup sour milk, $\frac{2}{3}$ cup shortening, 1 teaspoon soda, 3 cups flour, sifted, 3 eggs, flavor to taste. Drop by teaspoonfuls on greased tin and bake.

Mary VanDenburg.

Fried Cakes

One egg, $1\frac{1}{2}$ cups sugar, 6 tablespoons sour cream, $1\frac{1}{2}$ cups buttermilk or sour milk, pinch of salt, $\frac{1}{4}$ teaspoon cinnamon, 1 teaspoon lemon extract, 1 teaspoon soda dissolved in sour milk, flour enough to mold soft.

Mrs. H. L. Manchester.

Fried Cakes

Two cups sugar, 2 cups buttermilk, 1 cup sour cream, 2 eggs, 1 scant teaspoon soda, 2 teaspoons baking powder, salt, flavor to taste. Stir Stiff.

Mrs. Wm. VanPatten.

CAKES

KNOX GELATINE improves soups and gravies.

Fried Cakes

Two eggs, 1 cup sugar, beat thoroughly, $\frac{1}{2}$ cup sour milk, fill cup with sour cream, 1 teaspoon soda, salt and nutmeg.

Mrs. C. D. Grant.

Fried Cakes

Two cups sugar, 2 eggs, 2 cups buttermilk, $1\frac{1}{2}$ teaspoons soda, 2 tablespoons melted lard, salt, and spice desired.

Mrs. Floyd Pierce.

Fried Cakes

One pint mashed potatoes, 2 heaping cups granulated sugar, 2 tablespoons butter, 3 eggs, 1 cup sweet milk, salt and nutmeg, 5 cups sifted flour, 5 level teaspoons baking powder.

Mrs. Edward Turner.

Fried Cakes

Two well beaten eggs, 1 cup sugar, 1 cup sweet milk, 3 tablespoons butter, pinch of salt, season with nutmeg, 2 heaping teaspoons baking powder, stir in flour until stiff. Then beat well, cool, roll and fry in hot fat.

Mrs. George Ferry.

Potato Fried Cakes

Two cups mashed potatoes, 2 cups sugar, 1 cup sweet milk, 1 tablespoon melted butter, 5 teaspoons baking powder, 3 eggs, salt, and Slade's nutmeg.

Mary J. Beeman.

Doughnuts

Boil and mash 2 good sized potatoes, 1 pint of sweet milk come to a boil, $1\frac{1}{2}$ cups sugar. Mix with potatoes and let cool until luke warm, then add 1 yeast cake, soaked, and 2 well beaten eggs; let rise until light, then add 1 cup shortening, nutmeg and

FOOD FOR OUR FRIENDS

FOUR PINTS of jelly in each package of KNOX GELATINE.

Cocoanut Cookies

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Mrs. Earl Griswold.

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Soft Jumbles

One and one-half cups sugar, 1 cup sour milk, $\frac{2}{3}$ cup shortening, 1 teaspoon soda, 3 cups flour, sifted, 3 eggs, flavor to taste. Drop by teaspoonfuls on greased tin and bake.

Mary VanDenburg.

Fried Cakes

One egg, $1\frac{1}{2}$ cups sugar, 6 tablespoons sour cream, $1\frac{1}{2}$ cups buttermilk or sour milk, pinch of salt, $\frac{1}{4}$ teaspoon cinnamon, 1 teaspoon lemon extract, 1 teaspoon soda dissolved in sour milk, flour enough to mold soft.

Mrs. H. L. Manchester.

Fried Cakes

Two cups sugar, 2 cups buttermilk, 1 cup sour cream, 2 eggs, 1 scant teaspoon soda, 2 teaspoons baking powder, salt, flavor to taste. Stir Stiff.

Mrs. Wm. VanPatten.

CAKES

KNOX GELATINE improves soups and gravies.

Fried Cakes

Two eggs, 1 cup sugar, beat thoroughly, $\frac{1}{2}$ cup sour milk, fill cup with sour cream, 1 teaspoon soda, salt and nutmeg.

Mrs. C. D. Grant.

Fried Cakes

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Mrs. Floyd Pierce.

Fried Cakes

One pint mashed potatoes, 2 heaping cups granulated sugar, 2 tablespoons butter, 3 eggs, 1 cup sweet milk, salt and nutmeg, 5 cups sifted flour, 5 level teaspoons baking powder.

Mrs. Edward Turner.

Fried Cakes

Two well beaten eggs, 1 cup sugar, 1 cup sweet milk, 3 tablespoons butter, pinch of salt, season with nutmeg, 2 heaping teaspoons baking powder, stir in flour until stiff. Then beat well, cool, roll and fry in hot fat.

Mrs. George Ferry.

Potato Fried Cakes

Two cups mashed potatoes, 2 cups sugar, 1 cup sweet milk, 1 tablespoon melted butter, 5 teaspoons baking powder, 3 eggs, salt, and Slade's nutmeg.

Mary J. Beeman.

Doughnuts

Boil and mash 2 good sized potatoes, 1 pint of sweet milk come to a boil, $1\frac{1}{2}$ cups sugar. Mix with potatoes and let cool until luke warm, then add 1 yeast cake, soaked, and 2 well beaten eggs; let rise until light, then add 1 cup shortening, nutmeg and

Use KNOX GELATINE if you would be sure of results.

water and beat with Andover egg beater until thick and creamy—a spongy icing with a smooth, shiny surface.

Mrs. Charles Clark.

Marshmallow Filling

One and one-fourth cups granulated sugar, whites of 2 eggs, 12 marshmallows. Cook sugar until it strings. Melt marshmallows over steam. When eggs are partly beaten, add 2 tablespoons powdered sugar, then beat again until very stiff; then add marshmallows and pour boiling syrup over all. Beat until very fine grain. Season with vanilla.

Pineapple Filling

Boil 2 cups chopped pineapple with $1\frac{1}{2}$ cups of sugar until it waxes; then add whites of 2 eggs well beaten, and beat until cold.

Maple Sugar Frosting

Boil 1 cup maple syrup until it strings; pour into beaten white of egg.

Minnie Root.

Nice Chocolate Icing

One cup confectionery sugar, 1 large tablespoon butter, 1 teaspoon butter, 1 teaspoon cocoa. Moisten with hot coffee, spread between layer and on top.

L. S.

Rhubarb Icing

One-half cup rhubarb juice, 1 cup sugar. Cook until it hairs. Do not stir. Add the whites of 2 eggs beaten light. Beat all together. Can be used on cakes or as a pudding sauce.

Mrs. Frank Southwick.

See that the name K-N-O-X is on each package of gelatine you buy.

Soft Frosting

Six tablespoonfuls fine confectionery sugar, white of 1 egg. Put sugar in gradually. Beat $\frac{1}{2}$ hour.

J. F. C.

Filling for Cake

Whites of 2 eggs, pinch of baking powder; whip this, then add 4 tablespoons sugar and beat until thick.

Mary J. Beeman.

Peanut Butter Filling

Four tablespoons peanut butter, enough sweet cream to spread nicely on cake.

M. J. B.

Apple Frosting

One cup sugar, white of 1 egg, 1 sour apple, grated, beat $\frac{1}{2}$ hour or until stiff. Crushed strawberries or peaches may be used in place of the apple; 1 cup strawberries, if used, or 1 cup raspberries, or $1\frac{1}{2}$ cups bananas.

Mrs. L. S.

Banana Filling

White of 1 egg, $\frac{1}{2}$ cup granulated sugar, 1 banana, sliced. Beat all together until creamy.

Mary Beeman.

Lemon Custard Filling

Yolk of 1 egg, 1 cup of sugar, 2 tablespoons cornstarch, juice and rind of one lemon, $\frac{2}{3}$ cup of water, butter size of a walnut.

Mrs. George Warn.

Use KNOX GELATINE—the two quart package.

Sliced Chocolate Cake

One cup mashed potatoes, 1 cup butter, 2 cups sugar, 1 cup milk, 1 cup chopped nut-meats, 3 cups flour, 1 cup cocoa, 4 eggs, 3 teaspoons baking powder, vanilla.

Mrs. W. G. Pickens.

Loaf Cake

One-fourth cup butter and 1 cup sugar, creamed, 2 egg yolks, 10 tablespoons milk, $1\frac{1}{2}$ cups flour, beaten whites of eggs. Beat well and flavor with vanilla.

Nora Gay.

Cocoa Cake

One egg, 1 cup sugar, $\frac{1}{3}$ cup shortening, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon vanilla, 3 tablespoons cocoa, nearly 2 cups flour. Bake as a loaf.

Frances M. Hill.

Fruit Cake

Two cups sugar, 1 cup sweet milk, 1 cup butter, 3 eggs, 1 teaspoon soda, 4 cups flour, 1 pound raisins, $1\frac{1}{2}$ cups dried apples soaked and stewed in molasses, citron and spices.

Mrs. S. P. DuBois.

Sponge Cake

One cup sugar, 4 eggs, 1 cup flour, pinch of salt, $\frac{1}{4}$ cup cream tartar or 1 teaspoon of soda. Beat yolks and sugar together 10 minutes. Beat whites to stiff froth and when partly beaten add cream of tartar, then add to sugar and yolks and beat 10 minutes longer. Then fold in flour lightly. Flavor.

Mrs. William VanPatten.

Apple Sauce Cake

Cream $\frac{1}{2}$ cup butter or other shortening, add 1 cup brown sugar, $1\frac{1}{2}$ cups flour, with 1 teaspoon of each—soda, salt, cinna-

KNOX GELATINE is the one dessert for all appetites.

mon, cloves and cocoa mixed together. Mix with 1 cup unsweetened apple sauce. Bake 45 minutes, slow.

Mrs. Floyd Nye.

Fruit Cake

One cup raisins, boil 5 minutes in 2 cups water, drain off water. Cream 1 cup sugar with 2 rounding tablespoons shortening, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, 2 cups of sifted flour with 1 teaspoon of nutmeg, cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon soda in 1 cup of raisin water, after it's drained off put in raisins and $\frac{1}{2}$ cup of nut meats.

Mrs. Floyd Nye.

Plain Cake With Brunette Frosting

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 eggs, yolks and whites beaten up separately, 1 heaping teaspoon baking powder sifted with $2\frac{1}{2}$ cups flour. Cream sugar and butter, add yolks and milk, then alternately whites of eggs and flour.

BRUNETTE FROSTING

To 1 cup confectioner's sugar add $\frac{1}{4}$ cup butter and beat to a cream. Add 2 tablespoons strong coffee, 2 tablespoons powdered sugar, 1 teaspoon vanilla.

Nora Gay.

Coffee Cake

One cup of molasses, 1 cup of sugar, 1 cup of shortening, 1 cup of strong coffee, 2 eggs, 2 teaspoons of soda, $3\frac{1}{2}$ cups of flour.

Mrs. S. P. DuBois.

Cream Sponge Cake

Beat 2 eggs in a cup, fill cup with sweet cream, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 2 heaping teaspoons baking powder, $1\frac{1}{2}$ cups flour sifted. Flavor to taste.

Mary VanDenburg, Ella Gay.



Meat, Potatoes and Pie.

You will remember that it has been only a few years since the regular every-day menu for dinner consisted of meat, potatoes and pie.

Now we all know that at any meal where meats and heavy foods are served we should "top-off" with something light for the dessert course, and so it has come about that

JELL-O

is generally served in some form for dessert.

Combinations of fruit and Jell-O are made without cooking or extra work by dissolving the Jell-O in a pint of boiling water and placing in it sliced oranges, bananas, peaches, strawberries, cherries or other fruit. Everything regarding these fascinating combinations is explained in the Jell-O Books and in the little books enclosed in Jell-O packages.

It is not necessary, when Jell-O is used, to go through any such processes as soaking, cooking and straining, and there is no sweetening, flavoring or coloring to add. Everything is in the powder—and the most delightful dishes are made almost as if by magic.

There are seven *pure fruit flavors* of Jell-O—Raspberry, Strawberry, Lemon, Orange, Cherry, Peach, Chocolate.

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THE GENESEE PURE FOOD CO..

Le Roy, N. Y.

CAKES

49

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

CAKES—LOAF

She measured out the butter with a very solemn air;
The milk and sugar also, and she took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder, which, you know, beginners omit;
Then she stirred it all together, and she baked it full an hour,
But she never quite forgave herself for leaving out the flour.

Spice Cake

One egg, 1 cup sugar, 2 tablespoons shortening, 1 cup of sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $1\frac{3}{4}$ cups flour, 1 cup raisins.

Frances M. Hill.

Children's Sponge Cake

Two eggs well beaten, 1 small cup sugar, 1 cup of flour, 1 rounding teaspoon baking powder. Beat all thoroughly. Then add $\frac{1}{2}$ cup of hot milk; flavor as desired.

Frances M. Hill.

Marbled Cake

WHITE

Whites of 3 eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar.

BROWN

Yolks of 3 eggs, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour cream; $2\frac{1}{2}$ cups flour, 1 teaspoon soda, spice, cinnamon, nutmeg.

Iva V. Hunt.

FOOD FOR OUR FRIENDS

Simply add water and sugar to the KNOX ACIDULATED package. Cook 15 minutes, then add 2 table-spoonful salt, 1 cup sugar. Fill. spoonfuls butter and piece of half lemon. Nora Gay.

Sour Cream Pie

One cup sour cream, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup raisins, 1 teaspoon cinnamon, 1 teaspoon vanilla, 2 eggs. Beat yolks and put in the pie and use whites for meringue. Clara Burhans.

Rhubarb Pie

One cup rhubarb, 1 cup sugar, yolks of 2 eggs, 2 tablespoons flour, 1 cup milk. Bake in one crust in a moderate oven. Beat the whites of 2 eggs, add sugar and pile on top and color slightly. Lottie M. Gay.

Butterscotch Pie

Melt 1 teaspoon butter and $\frac{2}{3}$ cup brown sugar. Cool. Beat yolks of 2 and white of 1 egg. Dissolve 1 teaspoon flour in a little milk and beat into the egg. Salt, add 1 pint milk, and mix with the melted butter and sugar. Bake very slowly as for custard pie. Use other egg for meringue for top of pie.

Mock Mince Pie

One large cup bread crumbs, 1 large cup sugar, 1 large cup molasses, $\frac{1}{2}$ cup vinegar, $1\frac{1}{2}$ cups water, 1 teaspoon Slade's cloves, a little Slade's nutmeg, small piece butter, 1 cup raisins. Cook all up together, let cool, then put in crust. Will make two pies.

Mince Meat

Three bowls of chopped meat, 6 bowls of chopped apples, 1 bowl of chopped suet, 1 bowl of molasses, 1 bowl of boiled cider, 4 bowls of sugar, 2 pounds of raisins, 2 tablespoons of Slade's cloves, 2 tablespoons salt, 1 tablespoon of pepper, 1 lb. of citron

KNOX GELATINE makes dainty desserts for dainty people.

(if you like), juices and grated rind of 2 lemons and 1 orange. Cook slowly until done. Seal while hot. Eurette Squire.

Mince Meat

Two bowls of meat, 6 bowls of apples, 1 bowl of molasses, 2 bowls of brown sugar, 2 bowls of cider, 1 bowl of boiled cider, 3 tablespoons salt, 1 teaspoon pepper, 1 teaspoon Slade's allspice, 1 teaspoon Slade's cloves, 2 tablespoons Slade's cinnamon, a little nutmeg, raisins, butter, jellies, etc. Ella Gay.

Green Tomato Mince Meat

One peck green tomatoes chopped, put on stove and cook 4 hours. Then add 4 lbs. brown sugar, 2 lbs. raisins, 2 tablespoons Slade's cinnamon, 1 tablespoon Slade's allspice, 1 teaspoon Slade's cloves, 1 whole nutmeg, 1 tablespoon salt, $\frac{1}{2}$ tablespoon pepper, 1 cup boiled cider or vinegar. Mrs. Lottie Southwick.

Green Tomato Mince Meat

Four pounds tomatoes, 4 pounds apples, 2 pounds raisins, 5 pounds brown sugar, 1 tablespoon salt, 1 cup of suet chopped, 2 tablespoons Slade's cinnamon, 2 teaspoons Slade's cloves, 1 teaspoon Slade's nutmeg, $\frac{1}{2}$ cup vinegar. Weigh tomatoes; boil and drain, put more water on, boil again and drain; put all together and boil until thick. Use cold water and boil the tomatoes. Mrs. G. H. Jobson.

Suet Pudding

One cup chopped suet, 1 cup raisins, 1 cup sweet milk, 1 cup sugar, 1 tablespoon each of cinnamon, soda, salt, 3 cups of flour. Steam three hours. Eurette Squires.

FOUR PINTS of jelly in each package of KNOX GELATINE.

Sausage—No. 1

To each 20 pounds meat, add 9 ounces salt, 4 ounces sugar, 2 ounces pepper, 1 teaspoon salt peter.

No. 2

20 pounds meat, 7 ounces salt, 2 ounces pepper, 1 tablespoon ginger, 2 ounces sage.

Pickle for Hams, Etc.

For 100 pounds meat.

4 quarts salt, 3 ounces salt peter, $\frac{1}{8}$ pound soda. Molasses enough to make a paste. Rub the meat with it and leave 12 days, then cover with brine strong enough to bear up a potato.

Ella Gay.

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3 Phones

Homer

"Always Busy"

Try the KNOX GELATINE recipes found in this book.

FISH AND OYSTERS

"I fished all day and caught—
A cold; and just at night I had a bite—
(Cold ham and such) 'twas not for naught
I fishing went;
I hooked at least an appetite."

Salmon Pie

For a small family take one can of "Hatchery Salmon," or any kind preferred, pick to pieces and cover with milk, add tablespoonful of butter and when boiling put in thickening. Have hot biscuits ready and break open and put in dish and pour salmon over them.

Mrs. Carrie Gardner.

Salmon Croquettes

1 tablespoon of butter mixed with 1 tablespoon of flour, pour over this 1 cup of boiling milk, add salt, a little cayenne. Cook a few minutes. Add 1 pint shredded salmon and yolk of 1 egg, pour on platter and let cool, then cut in pieces and mold into shape. Dip in egg, roll in bread crumbs and fry in hot fat. Garnish with parsley and sliced lemon. (Salmon patties may be made by filling pastry shells with above mixture while hot.

Mrs. Grant Ames.

Codfish and Eggs

1 cup of codfish picked and freshened, 2 eggs beat together with fish, fry in spoonfuls in butter.

Mrs. George Warn.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

to taste. Pour scalding water on macaroni and pour off in a minute. Then put all in a kettle, cover with water and cook slowly 2 hours. Serve with grated cheese.

Mrs. W. G. Pickens.

Smothered Chicken

In a hot pan put a piece of butter. Roll each piece of chicken in 6 tablespoons of flour, 1 tablespoon salt, $\frac{1}{2}$ teaspoon pepper, fry until heated through. Then pour 1 quart of boiling water over the chicken, cover closely, bake in a hot oven $1\frac{1}{2}$ hours.

Flora Warn.

Roast Turkey

Select a turkey which is plump and young. After cleaning and dressing, place on its side on rack in a dripping pan. Rub entire surface with salt, brush with soft butter and dredge with flour. Place in hot oven and when well browned reduce the heat. Baste with fat in pan and add 2 cups boiling water; continue basting every fifteen minutes until turkey is cooked which will require about four hours for a ten-pound turkey. For basting use $\frac{1}{2}$ cup butter melted in 1 cup boiling water and after this is used baste with fat in pan. During cooking turn turkey frequently that it may brown evenly.

For gravy pour off liquid in pan in which turkey was roasted. From the liquid skim $\frac{1}{4}$ cup fat, return the fat to pan and brown with five tablespoons flour; add slowly 3 cups stock in which giblets were cooked, or add 2 cups boiling water to dissolve the glaze in bottom of the pan and substitute for broth. Cook five minutes, season with salt and pepper and strain; add the giblets chopped very fine. The giblets may be used for forcemeat balls or chopped fine and mixed with the stuffing.

Oyster Dressing for Turkey

About 3 cups of bread crumbs, salt and pepper to taste. Add 1 pint of raw oysters stripped. Close the opening by sewing a

KNOX GELATINE makes dainty desserts for dainty people.

cloth over it. Roast in a hot oven in a close covered roaster, fifteen minutes to the pound or until well done and a good brown, allowing enough hot water in the roaster to cover the bottom well.

Scalloped Chicken

Cook chicken until tender, then remove from the bones and chop fine. First, place a layer of chicken in a buttered dish, then a layer of cracker crumbs, salt and pepper. Next a layer of chicken and so on until you have the required amount. Make a white sauce of the broth the chicken was cooked in and pour over. Cover the top with a little sweet cream, and bake for one-half hour.

Mrs. H. L. Manchester.

Dressing

Use stale dry bread, cut in cubes and pour over this any kind of meat or game stock and let stand until bread is soft. Add salt and pepper, 1 level tablespoon of sage, one chopped onion, small piece of butter and beat up 2 eggs until light and add last. Bake in medium hot oven until brown.

Mrs. J. Gardner.

To can chicken cut as for boiling. Pack in one quart cans, add 1 teaspoon salt. Do not put any water in can. Cook four hours.

To can beef or pork, cook the same as chicken.

Canned Hamburg Steak

Fry onions in frying pan to heat through. Pack in cans nearly full $\frac{1}{2}$ teaspoon salt to a pint can. Cook in hot water $1\frac{1}{2}$ hours.

Flora Warn.

Beef Brine

100 pounds beef, 8 pounds salt, 4 pounds sugar, 2 ounces salt peter. Mix, rub the meat and pack and weigh down. Do not use water.

Mrs. George Warn.

FOOD FOR OUR FRIENDS

For Dainty Delicious Desserts use KNOX GELATINE.

Veal Loaf

2 pounds chopped veal, $\frac{1}{4}$ pound chopped salt pork, 3 eggs, 6 crackers rolled, pepper and salt. Steam 2 hours and bake one. —Tested.

Roast Veal

Allow at least 15 minutes to each pound, heat gradually, baste frequently with salt and water at first. When the meat is nearly done dredge lightly with flour and baste once with melted butter. skim the gravy and thicken.

M. H.

American Chop Suey

1 pint cooked spaghetti, 1 pound hamburger steak, 2 small onions chopped, salt, pepper and pieces of butter. Mix thoroughly, put in baking dish. Pour over 1 can condensed tomato soup. Bake one-half hour. Delicious and very hearty.

Mrs. Fred Coon.

Rice With Cheese Sauce

Boil 1 cup rice, teaspoon salt, $3\frac{1}{2}$ cups water. Turn out on platter, cover with the following sauce: 1 pint milk, $\frac{1}{2}$ cup grated cheese, thicken with flour to the consistency of heavy cream, salt and pepper, dash cayenne.

Mrs. Fred Coon.

Macaroni With Cheese

Put $\frac{1}{2}$ box macaroni into boiling water and cook 20 minutes. Never let the water stop boiling or the macaroni will be soft. Drain and pour into a buttered baking dish. Have ready 1 cup cheese cut into small pieces and stir this through the hot macaroni, together with salt and pepper to taste. Also a lump of butter size of a small egg. Add enough sweet milk to nearly cover and sprinkle the top with grated cheese. Bake $\frac{3}{4}$ hour in a moderate oven.

Lottie Southwick.

MEATS

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

Macaroni With Eggs

White sauce: Melt 2 level tablespoons of butter, rubbing into 1 rounded tablespoon of flour and stirring into it 1 cup hot milk, stirring constantly until it boils. Mix together 1 cup white sauce highly seasoned with salt and pepper, and 1 pint of boiled macaroni. Add 2 boiled eggs chopped fine. Sprinkle with buttered crumbs and bake until brown.

Lottie Southwick.

Macaroni With Ham

To the macaroni and sauce add 1 cup ground ham. Beat one egg raw into the white sauce.

Lottie Southwick.

Frigaones or Mexican Beans

1 quart of beans soaked over night and parboiled in morning; 1 pound of hamburger steak, 3 onions, 1 quart of tomatoes. Season with salt and pepper. Put in a layer of beans, slice in some onion and tomato until all used. Then cover with water and bake 3 or 4 hours.

Mrs. Perry Haynes.

Spanish Rice

2 pounds of hamburger steak, 1 cup of cooked rice, 1 cup of tomatoes, 1 small onion, salt, pepper, put cracker crumbs over top, bake one hour in moderate oven.

Mrs. Floyd Pierce.

Spanish Macaroni

One-half pound macaroni, 1 pound stewing beef, 1 good sized onion, 3 fresh tomatoes, or 1 quart can, $\frac{1}{2}$ teaspoon ground cinnamon, $\frac{1}{4}$ teaspoon ground allspice, $\frac{1}{4}$ teaspoon ground cloves. Put meat in kettle and brown. Slice onion and tomatoes and put in spider and cook in juice of meat. Add the spices and salt

Use KNOX GELATINE if you would be sure of results.

MEATS

Take one good stove, add some real hot heat,
Some cooking pots, and some well cut meat,
Mix with knowledge gained from this book,
And you can pass as a first-class cook.

To Serve With Meats

With roast beef serve horse radish.
With roast veal serve tomato sauce.
With roast mutton serve current jelly.
With roast pork serve apple sauce.
With roast lamb serve mint sauce.
With roast turkey serve cranberry jelly.
With roast goose serve tart apple sauce.
With roast duck serve black current jelly.
With cold boiled tongue serve olives stuffed with red peppers.

Simply add water and sugar to the KNOX ACIDULATED package.

How to Roast a Husband

A husband is a bird which may be completely cooked in many ways, but roasting seems to be the favorite method. Some women, in dealing with a tough specimen, keep it in hot water previous to roasting, while others subject it to the freezing process, but it is believed by experts who have had most excellent success that the roast is more effective if the husband is neither chilled nor kept in a stew beforehand, but is removed suddenly from a temperature of moderate warmth to that engendered by an excessively heated roaster. When the roasting process is over, it will then be found that the husband is wonderfully sweet and tender, unless he is indeed a most tough and obdurate specimen. Some, indeed, are of such excellent flavor, that it is claimed they will not need roasting at all, but are good even when raw and green. Indeed it is even claimed that the greener they are, the more satisfactory they will be found. It is a well known fact that a green husband is easily handled in a roast, while one who has been kept in a pickle since his acquirement will be little affected by the treatment.

Much depends on the selection. Do not go to market for him, as the best are brought to the door. Be sure and select him yourself, as tastes differ. Be careful what price you pay for him, as the highest prices are frequently asked for those of the least worth. In passing judgment, do not be guided by the silvery appearance, as in buying mackerel, or by a golden tint, as in salmon. Frequently, too, the smoothest appearing ones are found the least satisfactory.

Having selected a promising specimen, he should, of course, be plucked at once, but not roasted immediately. Rather preserve him carefully until, by certain infallible signs, it becomes evident that the time to roast is at hand. If he seems a little blue, sweetness and spice are the remedy; but if he looks black, nothing but experience can teach you the proper treatment. When everything else has failed, it is time to roast.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, etc.

Keep him wrapped in linen and, if not absolutely new, see that it is perfectly clean and all necessary strings and buttons in place. Much often depends on the dressing and you will find it necessary to give this your careful personal attention. Above all, allow no one to roast your husband but yourself. Tie him in the kettle by the strongest cords of comfort and affection, as the cord of duty alone is seldom strong enough, it being a peculiarity of this kind of meat that it is apt to become restive under the roasting treatment to sputter and fizzle and try to jump out of the pan. Indeed, some have been known to jump from frying pan into the fire. However, the experienced roaster soon learns not to be anxious at these manifestations. Many claim, in fact, that a husband which remains quietest under the treatment is not worth the roasting. He should be carefully watched, however, and when he seems to be getting crusty around the edges, the roast should be nearly finished. If the crust becomes too hard, it will some times become tender if sweetened a little and this is best applied in the form of what confectioners call kisses; but these should be home made and on no account of the boughten variety, as they are poison to a husband. A judicious application of salt water often works well. A little spice is some times good, but a very little should be applied at this stage and on no account use vinegar or pepper. Baste him once or twice if necessary, but not too frequently. Do not try to make game of him. He is essentially a domestic bird, and while some are a little wild, the tame varieties are best.

Do not stick any sharp instrument into him to see if he is tender. Stir him gently. A little sauce improves him. You cannot help knowing when he is done, although his mother will sometimes think he is done brown before you will think he is cooked at all. When roasted just enough, he will be found very palatable and digestible, agreeing splendidly with yourself and the children. He will keep a long time without further treatment, if roasted properly, though an occasional warming over is not a bad idea.

—Adapted.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

Italian Meat Loaf

1 pound hamburger steak, 3 onions, chopped fine and smothered with steak, 1 cup of cooked macaroni, 1 cup of tomatoes cooked a few minutes. Mix, put bread crumbs on top and bake one-half an hour.

Florence Salisbury.

Beef Loaf

2½ pounds of round steak, 1 pound of salt pork, cut in meat cutter, 1 cup rolled crackers, 1 cup milk, 2 eggs, 1 tablespoon salt, 1 teaspoon pepper. Bake in oven.

Euretta Squires.

Ham Baked in Milk

Secure best quality skinned ham. Soak in cold water over night and in the morning rub ¾ cup brown sugar thoroughly in the ham. Stick cloves into it and fill roaster as full as possible with fresh milk. Cook slowly, planning about ½ hour to the pound and baste frequently.

Delicious Ham Pie

Fry ham ready to serve, place in bottom of basin, cover with a good biscuit dough and bake until done. Turn bottom up on platter and make plenty of thickened gravy from fryings as dressing.

Alice Perkins.

Veal Cutlets

Wipe the cutlets with a damp cloth. Dip them first in beaten egg, then in cracker, dust and set in a cold place for an hour. Fry in drippings to a rich brown. Cook slowly that they may be thoroughly done. Serve with tomato sauce.

—Tested.

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1921

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2 cups sugar

1 ^{cup} cocoa

$\frac{1}{8}$ teaspoon salt

2 cups boiling water

melt chocolate over hot water

add sugar + salt

then gradually the boiling

water stirring until

smooth. Total 15 min.

makes 20 cups

use 1 tablespoon to

a cup

Therese D. Phipps

Oct 27, 1929

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